



by 2 G O U Ron ~~O~~ A N O ~~B~~ E B 2 , 2 0 1 0

O u r S l i d e

C a t e g o r i e

Chayote

and I go down another. And suddenly, with the maturity level of a fifteen year old she always starts a rotten tomato fight, lobbing gluey tomatoes at me. And then she gets angry when I peg her with one.

More on making sauce in the next post.



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“Whole” Boneless Poached Salmon Chilled Light Tomato Soup
A U G U S T 1 8 , 2 0 1 7 J O U L Y 1 7 , 2 0 1 0

I can’t believe there’s less than three weeks until Labor Day. Whoa! The last I looked it was Memorial Day and Rosaria and I headed off to Portland, Maine to avoid the season’s first onslaught of summer visitors, and to sample some of that city’s great restaurants. Actually, that’s not entirely true. I’ve been very [...]

Where have we been lately? Everywhere! Busy summer so far, what with entertaining, visiting friends and family, cheffing, and trying to “chill” in this infernal heat ... Speaking of which, here is the easiest soup ever: chilled tomato soup derived as a byproduct from the fresh garlicky tomatoes used on last night’s

- Pizza
- Poultry
- preserved tomatoes
- Puff pastry
- Ravioli
- Rice / Grains
- Rick Bayless
- Risotto
- Sable Fish
- Salads
- Sauces / Stocks
- Seafood
- Snow blizzard
- Soups / Stews
- Sourdough bread
- Soy cured salmon
- Tile Fish
- Tomatoes
- Tuna
- Tuna burger
- Tuna sushi
- Turkey stock
- Valentine's dinner
- Veal
- Veal ravioli
- Vegetables
- Waffles
- Wild turkeys
- Wine
- Wine Tasting
- World Cuisine
- Xtras / Random Cool Stuff

L i n k s
Southampton Publick House

R e c e n t C o
Turkey meatballs, fresh tomato sauce & home made pasta on Lots of Flour & Fresh Pasta
Turkey meatballs, fresh tomato sauce & home made pasta on Preserved Tomatoes
Occupational Therapy on Springtime Pasta with Asparagus Pesto
Tweets that mention Beech mushrooms -- Topsy.com on Beech Mushrooms, or Bunashimeji
federal student loans on Hand Rolled & Hand Cut Pappardelle

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[grilled pizza. The \[...\]](#)

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Turkey meatballs, fresh tomato sauce & home made pasta

J U N E 3 , 2 0 1 0

How easy is it to make home made turkey meatballs? Faster than going to a supermarket to buy the very unappealing pre-packaged variety. Because I happened to have a large tray of ground turkey, I made a big batch of "balls", most of which I froze in several containers to retrieve easily for a future quick meal. [...]

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Beech Mushrooms, or Bunashimeji

M A Y 2 7 , 2 0 1 0

Recently, during yet another Chinatown food shopping expedition, the mushroom fiend in me impulsively hoarded a large selection of every type and size of mushroom available in Hong Kong Supermarket's produce department: Shitake, King, Prince, Oyster, and some perfectly small white and brown Bunashimeji - or Beech Mushrooms, organically grown by the Hokto Kinoko Company. [...]

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Grilled Pizza

M A Y 1 9 , 2 0 1 0

For a long time, the Holy Grail in my kitchen has been the perfect pizza dough. I've read and researched, measured flour, added honey, I've used powdered and cake yeast, and I've made countless doughs. I've had some respectable pizza, but I feel that my dough can always be better. What I'm after is a [...]

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Springtime Pasta with Asparagus Pesto

M A Y 1 8 , 2 0 1 0

I know I've lamented only too often what a long winter we had here on the East End of Long Island, and how spring hasn't been much better: the leaves and flowers are late coming out, ferocious wind and rain storms have knocked down trees, and long dreary overcast days have seemed endless. Finally, we've [...]

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Chicken roulades wrapped in Swiss chard

M A Y 1 3 , 2 0 1 0

In my endless search for new and interesting ways to prepare and serve chicken, I decided to make poached roulades. Invariably I use ducks instead of chickens when I prepare this dish, but I saw no reason why chicken wouldn't work just as well. Here's how.

Ingredients:

1 fresh 3 ½ lb whole chicken (preferably organic), breasts [...]

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What's for Lunch? Crunchy Salad tossed with Cilantro-Mint-Lime Dressing

M A Y 1 1 , 2 0 1 0

What's for lunch? That's easy to answer when you've recently shopped at one of the best green grocers around, Manhattan Fruit Exchange in Chelsea Market. A little imagination and an assortment of great produce works wonders as inspiration when creating a healthy meal, such as our lunch today. Optional: top the salad off with sliced [...]

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R e c e n t P o

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[At Play in the Fields of Tomatoes](#)

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[Chilled Light Tomato Soup](#)

[Turkey meatballs, fresh tomato sauce & home made pasta](#)

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